

Ochre

restaurant & catering

Lunch menu- Winter 2026
Guaranteed Local Produce

Breads

Wattle seed damper – native dukka, olive oil - VG	14
Bruschetta – rocket macadamia pesto, tomato, basil – V	18

Small plates

Tuna Tartare – rainforest cherry relish, avocado, taro chips - GF, DF - A	20
Grilled haloumi – eggplant, zucchini, honey, pomegranate and thyme – V	18
Barramundi or crocodile & lemon myrtle spring rolls (DF) – Vietnamese pickles, plum sauce - A	18
Scallops – carrot puree, speck crisps, river mint peas – GF - I	24
Kangaroo Satays – macadamia satay sauce – DF, GF	18
Coconut prawns – mango kimchi, desert lime mayo - DF – A	20
Sticky beef brisket – betel leaf, pineapple chilli jam – GF, DF	20

Medium plates

Slow cooked lamb – Greek salad, toasted pita, lemon aspen hummus	30
Pork belly – cauliflower puree and florets, Bushfire smoked gin and muntrie glaze – GF	28
Grilled Octopus – Ooray plum marinade - chilli capsicum jam, lemon aspen chimichurri – GF, DF - A	28
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and parmesan – V	28
Salt and pepper quail – fresh chilli, compressed watermelon & rind salsa, finger lime – DF, GF	30
Secret spiced calamari – green papaya salad, lemon myrtle dipping sauce – GF, DF - M	26
Crocodile laksa – rice noodle, vegetables, bean sprouts, egg – DF, GF	29
Ochre Salad – mixed leaves, feta, bacon, macadamia, olives, and garlic mayo – GF, VO	24
Add crispy chicken or salmon gravlax - A	14

Burgers and Taco's

Ultimate Aussie burger – premium beef mince – milk bun, bacon, beetroot, cheddar, pickles, salad and pepper leaf aioli- side of onion rings and spiced fries - DFO	32
The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, cucumber, Finger lime mayo, spiced fries – DF - A	30
Pulled Pork or crispy chicken Taco – slaw, chipotle mayo, corn puree, fresh tomato salsa	2 for 24

Lunch Share Platter

Select 3 dishes from the small or medium sections and combine on a platter to share
Includes fries and a glass of wine or beer for \$52 per person – Minimum 2 guests

Lunch 2 Course

Select 2 courses. Small and Medium or Medium and Dessert
Includes a glass of wine or beer - \$52 per person

Kids menu available

Fresh fish and seafood please see our daily specials

Please notify your waiter of any allergies including coeliac & nutsSeafood icons A= Australian M = mixed I = Imported

A 15% surcharge applies on all public holidays**Share plates****Australian Antipasto Plate - DFO**

36

Lemon aspen and beetroot gravlax, emu wonton – Ooray plum, wild spice kangaroo– rosella relish, smoked crocodile – finger lime

Seafood Compilation Plate – DF, GFO - A

Octopus – Ooray Plum marinade, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tartare – rainforest cherry relish

50

Large Plates

Mushrooms - miso grilled king oyster, shitake garlic emulsion, pickled shimeji, Kakadu plum - VG, GF 36

Lamb Shank Tagine – macadamia and apricot cous cous, desert lime labna 48

Cajun Chicken – pepper leaf Creole succotash, chilli popper - GFO 46

Tempura Gulf bugs on lemon grass – green papaya salad, lemon myrtle sweet chilli – DF - A 66

Char grilled Kangaroo sirloin - sweet potato dauphinoise, bok choy, quandong chilli sauce – DF, GF 49

Prawns – lemon myrtle fettuccine, garlic, cherry tomato, chilli, white wine & Australian EVO – DFO - A 50

Pork Tenderloin – macadamia crumb, rocket, poached pear and Parmesan, Satinash mayo 48

Duck leg confit – Beetroot risotto – Ooray plum glaze - GF 46

Local Tablelands Beef

Beef Tenderloin and cheek Bourguignon – mashed potato, heirloom vegetables - GF 59

Striploin – 250gm 50

Rib Eye – 600 gm 85

Strip loin & Ribeye served with saltbush butter, duck fat potato's and red onion jam – GF, DFO

Side dishes

Spinach and Yam Gratin – V, GF 16

Roast new potatoes with duck fat, rosemary and river salt – DF, GF 16

Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V 16

Jasmine rice, lemon myrtle and fried onion – VG, GF 8

Secret spice fries – garlic mayo – DF, GF, V 12

Sweet potato fries – pepper leaf mayo – DF, GF, V 16

Dessert

Wattle seed pavlova – Ooray plum sorbet – macadamia biscotti – V, GFO 21

Apple and muntrie crumble – vanilla bean and Iridium rum ice cream – V, GF 21

Ooray plum mousse – macadamia pacoca, coconut and lemon myrtle ice cream - GFO 22

Deconstructed S'mores

– Chocolate and wattle seed mousse, wattle seed milk crumb, marshmallow, rainforest cherry, dulce de leche – GF 22

Dark chocolate and Ooray plum Cremeux – smoked whiskey cream, cocoa nib tuille - GF 24

Affogato – Woopen Creek vanilla bean ice cream, choice of liqueur and coffee shot – V, GF 23